

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions and listings of claims in the application.

Listing of Claims:

1. (currently amended) Pourable, water continuous frying composition having a Bostwick value at 15°C of at least 5, comprising more than 50 and up to 80 wt% fat, ~~0.15-7 wt. % of an antispattering agent~~ 0.1 to 5 wt. % salt, 0.05 to 2 wt% lecithin, 0.1-5 0.35 to 5 wt.% of at least one emulsifier having a hydrophilic/lipophilic balance value of at least 7, and optionally a biopolymer, the amount of biopolymer when added being at most 0.3 wt% on total composition weight, the fat being dispersed in a water phase as droplets that have an, ~~the average droplet size (d_{43}) of the fat being~~ less than 8 μm .
2. (canceled)
3. (original) Pourable composition according to claim 1 wherein the emulsifier is selected from the group comprising di-acetyl tartaric acid esters of monoglycerides and/or diglycerides (DATEM), polyoxyethylene sorbitan fatty acid esters (Tween), sucrose esters, sodium stearyl lactylate (SSL), polyglycerol esters (PGE), acetylated pectin, esters of citric acid with monoglycerides and/or with diglycerides, lactic acid esters of mono-and/or diglycerides, succinic acid esters of mono-and/or diglycerides; or combinations thereof.
4. (canceled)
5. (currently amended) Pourable composition according to claim ~~[[4]]~~ 1 wherein the emulsifier is DATEM.

6. (original) Pourable composition according to claim 1 characterised by a pH of between 3 and 8.
7. (original) Pourable composition according to claim 1 comprising a biopolymer.
8. (original) Pourable composition according to claim 7 wherein the biopolymer is present in an amount of from 0.01 to 0.3 wt%.
9. (cancelled)
10. (currently amended) Process for the preparation of a pourable, water continuous frying composition ~~according to claim 1, having a Bostwick value at 15°C of at least 5, comprising more than 50 and up to 80 wt% fat, 0.1 to 5 wt.% salt, 0.05 to 2 wt% lecithin, 0.35 to 5 wt.% of at least one emulsifier having a hydrophilic/lipophilic balance value of at least 7, and optionally a biopolymer, the amount of biopolymer when added being at most 0.3 wt% on total composition weight, said process~~ comprising the steps of emulsifying a fat phase comprising fat phase ingredients with an aqueous phase comprising aqueous phase ingredients such that the resulting emulsion has an average fat droplet size d_{43} that is below 8 μm .
11. (currently amended) Process for the preparation of a pourable, water continuous frying composition according to claim ~~[[5]]~~ 10 wherein ~~an the aqueous phase comprising comprises a di-acetyltartaric acid ester of mono- and/or diglycerides is set to a and has a pH of 4 or higher and subsequently emulsified with a fat phase.~~
12. (currently amended) Process for preparing a foodstuff ~~comprising by shallow frying the emulsion according to claim 1 to a desired temperature comprising the steps of heating a composition in a frying pan to a desired temperature, said composition~~

having a Bostwick value at 15°C of at least 5, comprising more than 50 and up to 80 wt% fat, 0.1 to 5 wt.% salt, 0.05 to 2 wt% lecithin, 0.35 to 5 wt.% of at least one emulsifier having a hydrophilic/lipophilic balance value of at least 7, and optionally a biopolymer, the amount of biopolymer when added being at most 0.3 wt% on total composition weight, the fat being dispersed in a water phase to an average droplet size (d_{43}) of less than 8 μm ; and then placing a foodstuff in the emulsion heated composition.

13 (previously presented) The composition according to claim 5 wherein the DATEM is present in an amount of from 0.3 to 3 wt. %.

14. (previously presented) The composition according to claim 1 wherein the average droplet size d_{43} is less than 6 μm .

15. (previously presented) The composition according to claim 1 wherein the average droplet size d_{43} is from 0.35 to 4 μm .

16. (new): The composition according to claim 1 comprising 55 to 75 wt% fat.